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Suscribanse al El Hispano Americano. Su precio es \$2 por el año.

CHICKEN IN NEW STYLES.

Try the Fowl Stewed with Cocoanut or with Dough.

Chicken with Cocoanut.-Stew a chicken and remove the bones. Grate a cocoanut and cover it with water for ten minutes; strain it and add more water. This again should be strained through a bag of coarse cheesecloth, and the rich liquor resulting-about a pint-added to the chicken. Cook slowly a few minutes and thicken with two tablespoonfuls of flour mixed smoothly in cold water, one-half teaspoonful salt, and three teaspoonfuls of tumeric powder. Let all cook up with the chicken, then lay it on a platter surrounded by boiled rice and covered partly with gravy.

Chicken Stewed with Dough .-- Another method is to mix spices, raisins, salt and butter through some partly boiled rice, and with it dress the chicken, then wrap it in dough rolled pretty thick and boil it in a cloth, not too tight, for half a day.

East Indian Pillau of Fowl.-For this, is required one chicken, dressed as for boiling, and three cups of rice. Put the fowl in a stewpan with one and a half pints of broth and some spices tied in a bit of muslin. These spices may consist of two cloves, a wide stick of cinnamon, two dozen cardamons, and one-half teaspoonful each of coriander seed, mace, and allspice-quantity and combination regulated to taste. Cook these with the fowl 20 minutes slowly. Place onequarter of a pound of butter in a frying pan with one sliced onion, one dozen raisins, and some blanched almonds; fry till brown and strain. In the butter remaining fry the rice until brown. Strain off the butter, and by degrees add the broth until the rice is tender, then put it with the chicken and cook until it is nearly dry. Remove the spices and serve the fowl smothered in the rice, garnishing with the fried raisins and almonds, and, if liked, some hard boiled eggs and crisp slices of bacon.

TWO RECIPES FOR EGGS.

Beauregard and Japanese Are Both Recommended Dishes.

Beauregard Eggs.-Hard bod five eggs. Remove the shells; separate the whites from the yolks. Put the yolks through a sieve; chop the whites fine or put them through a vegetable press. Rub a tablespoon of butter. and one of flour together; add half a pint of milk and stir until boiling; add half a teaspoonful of salt, a saltspoon of pepper, and the whites of the eggs. Stand this over hot water while you toast five slices of bread. Arrange them neatly on a platter. Pour over the white mixture, dust over this the yolks and a little salt and pepper. Stand a moment at the oven door and after the yolks are warm send to the table.

Japanese Eggs.—Hard boil six eggs and boil carefully one cup of washed rice. When the rice is done drain in Cordial Treatment to all. a colander and stand in the oven to dry. Remove the shells and cut the eggs into halves crosswise; take out the yolks; rub thin, adding gradually four boneless sardines, half a teaspoonful of salt, a saltspoonful of pepper, and two tablespoonfuls of melted butter or olive oil. Roll the mixture into balls and put into the space from which the volks are taken. Take off a little of the convex end of the whites so that they will stand. Put the rice in the center of a platter, making it flat, like a little plateau. Stand the eggs down in the rice; pour over them half a pint of cream or tomato sauce and serve.

Clean Tan Shoes.

An excellent way to clean tan or yellow shoes is to dip a woolen cloth into a small quantity of benzine or gasoline and rub same on the spots and gradually over the whole surface of the shoe to obtain an equal appearance and gloss. This will make them look like new and the benzine not only removes the spots but keeps the leather soft and pliable.

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